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# Buffets

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## Breakfast Buffets

All breakfast buffets include fresh squeezed orange juice, Intelligensia regular and decaf coffee, and assorted hot teas

### Continental Breakfast: \$10.95 per person

\*Assorted Fresh Fruit \*Glazed Doughnuts \*Homemade Muffins \*Bagels and Cream Cheese

### Standard Breakfast: \$13.95 per person

\*Scrambled Eggs \*Bacon or Sausage \*Breakfast Potatoes \*Fruit and Yogurt Parfaits  
\*Assorted Fresh Fruit \*Glazed Doughnuts \*Homemade Muffins \*Bagels and Cream Cheese

### Premium Breakfast: \$16.95 per person

\*French Toast \*Oatmeal \*Scrambled Eggs \*Bacon \*Sausage \*Breakfast Potatoes  
\*Fruit and Yogurt Parfaits \*Assorted Fresh Fruit \*Glazed Doughnuts  
\*Homemade Muffins \*Bagels and Cream Cheese

## Lunch and Dinner Buffets \$26.95 per person

All lunch and dinner buffets include coffee, teas, and sodas  
Select your choice of 1 salad, 2 sides, and 3 entrees  
Add dessert for \$4 per person

### Salads: choose 1

#### Maxwell Market

Mixed greens, red onions, cucumbers,  
and tomatoes tossed in ranch dressing

#### Classic Caesar

Romaine lettuce, herb crusted croutons,  
asiago and parmesan cheese

#### BLT Salad

Iceberg lettuce, bacon, tomatos,  
and blue cheese crumbles  
tossed in blue cheese dressing

#### House Salad

Field greens, red onions, apples, carrots,  
cucumbers, walnuts, and blue cheese  
tossed in italian vinaigrette

### Sides: choose 2

\*Green Beans \*Steamed Vegetables \*Stir Fry Vegetables \*Grilled Asparagus \*Sautéed Spinach  
\*Herb Roasted Potatoes \*Au Gratin Potatoes \*Mashed Potatoes \*Potato Pancake \*Stir Fried Rice

### Entrees: choose 3

#### Tortellini

Mushrooms and peas  
in a cream sauce

#### Chicken Picatta

Capers, spinach, and tomatoes  
in white wine sauce

#### Tilapia

Sauteed, with a lemon  
caper butter sauce

#### Atlantic Salmon

Grilled salmon  
with a light soy glaze

#### Yellow Fin Tuna Sashimi

Sesame crusted with  
soy, wasabi and ginger

#### Blackened Salmon

Blackened salmon with  
sweet chili sauce

#### Crab Cakes

Maryland style  
with remoulade sauce

#### Skirt Steak

Marinated and topped  
with crispy onion strings

#### Filet Medallions

Char-grilled  
with veal demi glace

\*\* Alert your events coordinator of any food allergies \*\*